

Docket Item # 2
SPECIAL USE PERMIT #2003-0102

Planning Commission Meeting
January 6, 2004

ISSUE: Consideration of a request for a special use permit to operate a restaurant.

APPLICANT: King's Pizza and Subs
by Maher Hanania

LOCATION: 4370 King Street

ZONE: OCM/Office Commercial Medium

STAFF RECOMMENDATION: Staff recommends approval of the request to operate a restaurant with ten seats, carry-out and delivery service, subject to compliance with all applicable codes, ordinances and recommended permit conditions as outlined in Section III of this report.

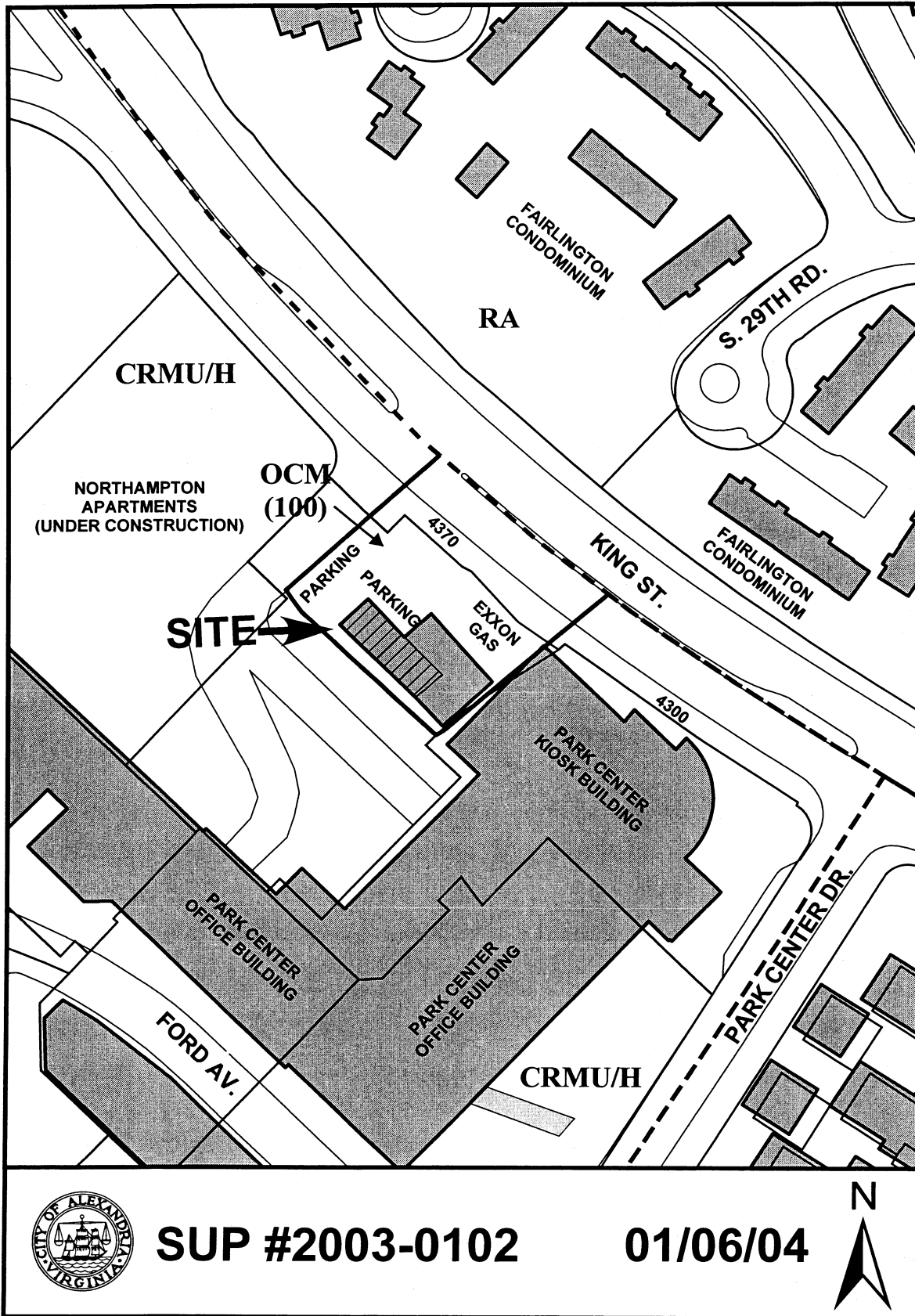
PLANNING COMMISSION ACTION, JANUARY 6, 2004: On a motion by Mr. Komoroske, seconded by Ms. Fossum, the Planning Commission voted to recommend approval of the request, subject to compliance with all applicable codes, ordinances and recommended permit conditions, and to add Condition #21. The motion carried on a vote of 7 to 0.

Reason: The Planning Commission agreed with staff's analysis.

Speakers:

Tom Burke, resident of Fairlington, requested a condition restricting the restaurant's loading and unloading operations. He noted that the times for trash pick-up are covered by the City Code but that private deliveries are not.

Maher Hanania, the applicant, agreed to a condition limiting trash pick-up and loading/unloading operations.



I. DISCUSSION

REQUEST

The applicant, King's Pizza and Subs, requests special use permit approval for the operation of a restaurant with carry-out and delivery service located at 4370 King Street.

SITE DESCRIPTION

The subject property is one lot of record with 205.24 feet of frontage along King Street, a depth of 125 feet, and an area of 22,573 square feet. The property is located on the south side of King Street and is developed with an Exxon gasoline and service station and an attached two-story commercial building. The proposed business will occupy the first floor of the building, which consists of 2,562 square feet. The second floor is occupied with offices.

SURROUNDING USES

Land uses of abutting areas include high- and mid-rise office and commercial buildings, as well as residential developments such as the Fairlington residential development to the north across King Street. An 800-unit apartment complex will be constructed northwest of the property.

PROJECT DESCRIPTION

This application is a request to operate a restaurant with carry-out and delivery service offering seats to ten patrons. The applicant indicates that approximately 70% of the business at this location will be the delivery of prepared food items to local residential and commercial destinations using up to five delivery vehicles. The carry-out will offer lunch and dinner items such as pizza, hot and cold deli sandwiches, salads and beverages to office and retail employees, residents and service station customers. The applicant anticipates a total of approximately 120 customers daily.

Hours of Operation: Food preparation and deliveries to and from the site will occur between 10:00 A.M. and 9:00 P.M., Monday through Thursday, between 10:00 A.M. and 10:00 P.M., Fridays and Saturdays, and between 11:00 A.M. and 9:00 P.M. on Sundays.

Employees: The restaurant will be operated by approximately six employees, three employees per shift, with two shifts daily, and not more than four employees at any one time.

Trash: The applicant is in the process of cleaning up the area behind the building to accommodate a dumpster and additional loading space. The applicant has contracted with a trash compactor service to minimize the trash volume. Trash will be picked up three times a week. Used paper and cartons will constitute the majority of trash generated by the restaurant. Although the proposed business will not generate a large amount of on-site consumption, staff requires the applicant to provide a trash can both inside and outside the restaurant.

Loading/Unloading: Loading and Unloading operations will occur during the mornings between 8:00 A.M. and 10:00 A.M., three times a week.

PARKING

Section 8-200 (A) of the Zoning Ordinance requires a restaurant to provide one parking space for each four seats. Applying this parking ratio to the proposed ten seats, the applicant is required to provide three spaces. However, up to four employees, five delivery vehicles as well as carry-out customers will utilize the on-site parking in addition to the restaurant patrons. Staff believes each of those components generates a parking demand and would add eleven parking spaces (five for delivery, two for carry-out customers and four for employees) to the restaurant requirement for a total of fourteen required spaces. In addition to six parking spaces for the services station located at the south side of the property, the site provides 14 on-site spaces for the restaurant and meets the parking requirement.

SUP HISTORY

On September 16, 1995, City Council granted Special Use Permit #95-0113 for the operation of a carry-out and delivery restaurant known as "Steak Around." Prior to Steak Around, Cavalier Auto Supply occupied the space. The space has been vacant for almost three years since Steak Around ceased operation. Although City Council granted Special Use Permit #2002-0109 for the operation of a catering business and small carry-out restaurant known as "Air Culinair, Inc. on January 25, 2003, the proposal was never implemented. Barber's Exxon was administratively approved in September of 2002 for a change of ownership (SUP #2002-0085). A service station has occupied the property for more than 50 years.

ZONING

The subject property is located in the OCM-100/Office commercial medium zone. Section 4-1003 of the zoning ordinance allows restaurants in the OCM-100 zone only with a special use permit.

MASTER PLAN

The proposed use is consistent with the Alexandria West Small Area Plan chapter of the Master Plan which designates the property for uses consistent with OCM-100.

II. STAFF ANALYSIS

Staff does not object to the proposed restaurant with carry-out and delivery services located at 4370 King Street. Staff was initially concerned that the proposed use would conflict with the existing gas and service station or create traffic congestion. However, the site has successfully accommodated similar businesses in the past. The subject building has been vacant for almost three years and the proposed business will serve area residents and workers. Finally, the restaurant and carry-out portion of the operation is small and not anticipated to generate a significant amount of traffic.

Staff recommends a one year review condition to ensure that the operation continues to function as described in this report. Staff has also included all of the standard restaurant conditions.

With these conditions, staff recommends approval of the special use permit.

III. RECOMMENDED PERMIT CONDITIONS

1. The special use permit shall be granted to the applicant only or to any business or entity in which the applicant has a controlling interest. (P&Z)
2. Seating shall be provided for no more than ten patrons. (P&Z)
3. No outside dining facilities shall be located on the premises. (P&Z)
4. No live entertainment shall be provided at the restaurant. (P&Z)
5. The restaurant's hours of operation shall be limited to between 10:00 A.M. and 9:00 P.M., Monday through Thursday, between 10:00 A.M. and 10:00 P.M., Fridays and Saturdays, and between 11:00 A.M. and 9:00 P.M. on Sundays. (P&Z)
6. The applicant shall post the hours of operation at the entrance to the restaurant. (P&Z)
7. Sale of alcoholic beverages shall be prohibited. (P&Z)
8. No food, beverages, or other material shall be stored outside. (P&Z)
9. Trash and garbage shall be stored in sealed containers which do not allow odors to escape and shall be stored inside or in a closed container which does not allow invasion by animals. No trash and debris shall be allowed to accumulate on-site outside of those containers. (P&Z)

10. Litter on the site and on public rights-of-way and spaces adjacent to or within 75 feet of the premises shall be picked up at least twice a day and at the close of business, and more often if necessary, to prevent an unsightly or unsanitary accumulation, on each day that the business is open to the public. (P&Z)
11. The applicant shall install one trash container both inside and outside the restaurant for patron's use. (P&Z)
12. The applicant shall maintain 14 on-site parking spaces. Seven spaces shall be specifically designated for the applicant's business. To the extent that the remaining seven spaces are not occupied by the applicant's employees, customers and/or delivery vehicles, customers of Exxon, or a successor service station, may be permitted to utilize those spaces. Employee vehicles from Exxon, or any successor service station, shall not be permitted to be parked in the remaining seven spaces. (P&Z)
13. Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers. (T&ES)
14. The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services. (T&ES)
15. Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line. (T&ES)
16. Meals ordered before the closing hour may be served, but no new patrons may be admitted after the closing hour, and all patrons must leave by one hour after the closing hour. (P&Z)
17. The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business. This is to be completed prior to opening for business. (Police)
18. The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees. (Police)

19. The applicant shall conduct employee training sessions on an ongoing basis, including as part of any employee orientation, to discuss all SUP provisions and requirements. (P&Z)
20. The Director of Planning and Zoning shall review the special use permit one year after approval and shall docket the matter for consideration by the Planning Commission and City Council if (a) there have been documented violations of the permit conditions, (b) the director has received a request from any person to docket the permit for review as a result of a complaint that rises to the level of a violation, or (c) the director has determined that there are problems with the operation of the use and that new or revised conditions are needed. (P&Z)
21. **CONDITION ADDED BY PLANNING COMMISSION:** Loading/unloading operations and trash pick-up shall be limited to between 8:00 A.M. and 7:00 P.M. (PC)

Staff Note: In accordance with section 11-506(c) of the zoning ordinance, construction or operation shall be commenced and diligently and substantially pursued within 18 months of the date of granting of a special use permit by City Council or the special use permit shall become void.

STAFF: Eileen P. Fogarty, Director, Department of Planning and Zoning;
Barbara Ross, Deputy Director;
Bettina Irps, Urban Planner.

IV. CITY DEPARTMENT COMMENTS

Legend: C - code requirement R - recommendation S - suggestion F - finding

Transportation & Environmental Services:

- C-1 The applicant shall comply with the City of Alexandria's Noise Control Code, Title 11, Chapter 5, which sets the maximum permissible noise level as measured at the property line.
- R-1 Kitchen equipment shall not be cleaned outside, nor shall any cooking residue be washed into the streets, alleys or storm sewers.
- R-2 The applicant shall control cooking odors, smoke and any other air pollution from operations at the site and prevent them from leaving the property or becoming a nuisance to neighboring properties, as determined by the Department of Transportation & Environmental Services.
- R-3 Loudspeakers shall be prohibited from the exterior of the building, and no amplified sounds shall be audible at the property line.

Code Enforcement:

- C-1 Alterations to the existing structure must comply with the current edition of the Uniform Statewide Building Code (USBC).
- C-2 Alterations to the existing structure and/or installation and/or altering of equipment therein requires a building permit. Four sets of plans, bearing the signature and seal of a design professional registered in the Commonwealth of Virginia, must accompany the written application. The plans must include all dimensions, construction alterations details, kitchen equipment, electrical, plumbing, and mechanical layouts and schematics.
- C-3 This structure contains mixed use groups and is subject to the mixed use and occupancy requirements of USBC ^[313.0.
- C-4 Required exits, parking, and accessibility for persons with disabilities must be provided to the building.

- C-5 The following code requirements apply where food preparation results in the development of grease laden vapors:
- (a) All cooking surfaces, kitchen exhaust systems, grease removal devices and hoods are required to be protected with an approved automatic fire suppression system.
 - (b) A grease interceptor is required where there is drainage from fixtures and equipment with grease-laden waste located in food preparation areas of restaurants. Food waste grinders can not discharge to the building drainage system through a grease interceptor.
- C-6 A rodent control plan shall be submitted to this office for review and approval prior to occupancy. This plan shall consist of the following:
- (a) Measures to be taken to control the placement of litter on site and the trash storage and pickup schedule.
 - (b) How food stuffs will be stored on site.
 - (c) Rodent baiting plan.

Health Department:

- C-1 An Alexandria Health Department Permit is required for all regulated facilities.
- C-2 Five sets of plans are to be submitted to and approved by this department prior to construction. Plans must comply with the Alexandria City Code, Title 11, Chapter 2, Food and Food Establishments. There is a \$135.00 fee for review of plans for food facilities.
- C-3 This facility must comply with the Alexandria City Code, Title 11, Chapter 10, Smoking Prohibitions.
- C-4 Certified Food Managers must be on duty during all hours of operation.
- C-5 Provide a menu or list of foods to be handled at this facility to the Health Department prior to opening.

Police Department:

- R-1 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a security survey for the business. This is to be completed prior to opening for business.

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4370 King Street

- R-2 The applicant is to contact the Crime Prevention Unit of the Alexandria Police Department at 703-838-4520 regarding a robbery awareness program for all employees.
- F-1 The applicant is not requesting an A.B.C. permit. The Police Department concurs with this.

APPLICATION for SPECIAL USE PERMIT # ~~2002-0109~~
2003-0102

[must use black ink or type]

PROPERTY LOCATION: 4370 King Street, Alexandria, VA 22314

TAX MAP REFERENCE: 12.00-01-19 ZONE: OCM/100

APPLICANT Name: MAHER HANANIA

Address: 6066 Leesburg Pike #101 F.C. VA.
22001

PROPERTY OWNER Name: Barber's Exxon

Address: 4370 King St. Alex VA 22314

PROPOSED USE: Carry out restaurant

THE UNDERSIGNED hereby applies for a Special Use Permit in accordance with the provisions of Article XI, Section 11-500 of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED, having obtained permission from the property owner, hereby grants permission to the City of Alexandria to post placard notice on the property for which this application is requested, pursuant to Article XI, Section 11-301(B) of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

THE UNDERSIGNED hereby attests that all of the information herein provided and specifically including all surveys, drawings, etc., required to be furnished by the applicant are true, correct and accurate to the best of their knowledge and belief. The applicant is hereby notified that any written materials, drawings or illustrations submitted in support of this application and any specific oral representations made to the Planning Commission or City Council in the course of public hearings on this application will be binding on the applicant unless those materials or representations are clearly stated to be non-binding or illustrative of general plans and intentions, subject to substantial revision, pursuant to Article XI, Section 11-207(A)(10), of the 1992 Zoning Ordinance of the City of Alexandria, Virginia.

maher Hanania
Print Name of Applicant or Agent
6066 Leesburg Pike #101
Falls Church VA 22041
Mailing/Street Address

maher Hanania
Signature
7-778-2400 7-778-2407
Telephone # Fax #

Falls Church VA 22041
City and State Zip Code

9-16-03
Date

===== **DO NOT WRITE BELOW THIS LINE - OFFICE USE ONLY** =====

Application Received: _____ Date & Fee Paid: _____ \$ _____

ACTION - PLANNING COMMISSION: _____

ACTION - CITY COUNCIL: _____

Special Use Permit # ~~2002-0109~~
2003-001
0102

All applicants must complete this form. Supplemental forms are required for child care facilities, restaurants, automobile oriented uses and freestanding signs requiring special use permit approval.

1. The applicant is (check one) ☐ the Owner ☐ Contract Purchaser
☐ Lessee or ☒ Other: Attorney of the subject property.

State the name, address and percent of ownership of any person or entity owning an interest in the applicant, unless the entity is a corporation or partnership in which case identify each owner of more than ten percent.

Melhem Saba 200 Forest Village, Fred. VA 22401
Joyce Shihadeh 5966 Clerkenwell Ct Burke VA 22015
Yousef Abutta 3405 Payne St. Bailey's Cross VA
Hicham Koeis 45 Wild Flower Circle Newnan GA 30265

If property owner or applicant is being represented by an authorized agent such as an attorney, realtor, or other person for which there is some form of compensation, does this agent or the business in which the agent is employed have a business license to operate in the City of Alexandria, Virginia?

- ☐ Yes. Provide proof of current City business license
☐ No. The agent shall obtain a business license prior to filing application, if required by the City Code.

2.

Submit a floor plan and a plot plan with parking layout of the proposed use. One copy of the plan is required for plans that are 8½" x 14" or smaller. Twenty-four copies are required for larger plans or if the plans cannot be easily reproduced. The planning director may waive requirements for plan submission upon receipt of a written request which adequately justifies a waiver. This requirement does not apply if a Site Plan Package is required.

NARRATIVE DESCRIPTION

3. The applicant shall describe below the nature of the request in detail so that the Planning Commission and City Council can understand the nature of the operation and the use, including such items as the nature of the activity, the number and type of patrons, the number of employees, the hours, how parking is to be provided for employees and patrons, and whether the use will generate any noise. (Attach additional sheets if necessary)

Kings Pizza & Sub will be a
carry out restaurant and delivery. *1)
The building joins a gas station
and no residence live with 4 blocks.
Business will open from 10 a.m until
11: p.m. 6 employees *2) parking for
employees on the side of building
and 14 parking spaces are provided
for in front and side. No noise will
be generated.

12/05/03

*1) Ten (10) seats
*2) max of 4 employees at any one time

USE CHARACTERISTICS

4. The proposed special use permit request is for: (check one)

☒ a new use requiring a special use permit,

☐ a development special use permit,

☐ an expansion or change to an existing use without a special use permit,

☐ expansion or change to an existing use with a special use permit,

☐ other. Please describe: _____

5. Please describe the capacity of the proposed use:

A. How many patrons, clients, pupils and other such users do you expect? Specify time period (i.e., day, hour, or shift).

Day 30-40 From 11:30 - 2:30 - 40 From 2:30 - 6 p.m.
Night 40 From 6-11 p.m.

B. How many employees, staff and other personnel do you expect? Specify time period (i.e., day, hour, or shift).

10-2 6 employees 2 shifts. 6 total (+)
2-11 6 employees
See page 3

6. Please describe the proposed hours and days of operation of the proposed use:

Day:

Hours:

~~m - Sat.~~
Sunday
m - TH
F - Sat.
Sunday

~~10 - 11 p.m.~~
~~11 - 7 p.m.~~
10 a.m. 9 p.m.
10 a.m. 10 p.m.
11 a.m. 9 p.m.

12/05/00

mTA

7. Please describe any potential noise emanating from the proposed use:

A. Describe the noise levels anticipated from all mechanical equipment and patrons.

No noise is anticipated

B. How will the noise from patrons be controlled?

We do not foresee any noise. if
we do we will hire security.

8. Describe any potential odors emanating from the proposed use and plans to control them:

No odors will emanate from premises

9. Please provide information regarding trash and litter generated by the use:

A. What type of trash and garbage will be generated by the use?

paper, cartons, we have trash
compactor service

B. How much trash and garbage will be generated by the use?

40-60 lbs a week

C. How often will trash be collected?

12/05/03 3 times a week, applicant will provide
trash container to the rear.

D. How will you prevent littering on the property, streets and nearby properties?

~~no~~ consumption on site* we do not
except litter on streets - if it happens
we will place garbage cans outside.
* Applicant will provide trash cans inside.

10. Will any hazardous materials, as defined by the state or federal government, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

11. Will any organic compounds, for example paint, ink, lacquer thinner, or cleaning or degreasing solvent, be handled, stored, or generated on the property?

☐ Yes. ☒ No.

If yes, provide the name, monthly quantity, and specific disposal method below:

12. What methods are proposed to ensure the safety of residents, employees and patrons?

ALCOHOL SALES

13. Will the proposed use include the sale of beer, wine, or mixed drinks?

☐ Yes. ☒ No.

If yes, describe alcohol sales below, including if the ABC license will include on-premises and/or off-premises sales. Existing uses must describe their existing alcohol sales and/or service and identify any proposed changes in that aspect of the operation.

PARKING AND ACCESS REQUIREMENTS

14. Please provide information regarding the availability of off-street parking:

- A. How many parking spaces are required for the proposed use pursuant to section 8-200 (A) of the zoning ordinance?

14 parking spaces which meets zoning ordinance

- B. How many parking spaces of each type are provided for the proposed use:

8 Standard spaces

4 Compact spaces

2 Handicapped accessible spaces.

 Other.

- C. Where is required parking located? ☒ on-site ☐ off-site (check one)

If the required parking will be located off-site, where will it be located:

Pursuant to section 8-200 (C) of the zoning ordinance, commercial and industrial uses may provide off-site parking within 500 feet of the proposed use, provided that the off-site parking is located on land zoned for commercial or industrial uses. All other uses must provide parking on-site, except that off-street parking may be provided within 300 feet of the use with a special use permit.

- D. If a reduction in the required parking is requested, pursuant to section 8-100 (A) (4) or (5) of the zoning ordinance, complete the PARKING REDUCTION SUPPLEMENTAL APPLICATION.

15. Please provide information regarding loading and unloading facilities for the use:

- A. How many loading spaces are required for the use, per section 8-200 (B) of the zoning ordinance? 1 loading space

- B. How many loading spaces are available for the use? 2 loading spaces

- C. Where are off-street loading facilities located? None

D. During what hours of the day do you expect loading/unloading operations to occur?

8-10 a.m.

E. How frequently are loading/unloading operations expected to occur, per day or per week, as appropriate?

3 times a week

16. Is street access to the subject property adequate or are any street improvements, such as a new turning lane, necessary to minimize impacts on traffic flow?

Street access is adequate

SITE CHARACTERISTICS

17. Will the proposed uses be located in an existing building? ☒ Yes ☐ No

Do you propose to construct an addition to the building? ☐ Yes ☒ No

How large will the addition be? _____ square feet.

18. What will the total area occupied by the proposed use be?

2,562 sq. ft. (existing) + 0 sq. ft. (addition if any) = 2,562 sq. ft. (total)

19. The proposed use is located in: (check one)

☐ a stand alone building ☐ a house located in a residential zone ☐ a warehouse

☐ a shopping center. Please provide name of the center: _____

☐ an office building. Please provide name of the building: _____

☒ other, please describe: gas station adjoins building

Special Use Permit # _____

RESTAURANT SUPPLEMENTAL APPLICATION

All applicants requesting special use permit approval for restaurants shall complete the following section. Applicants requesting approval of a special use permit for a restaurant in Old Town shall complete the SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN section and submit the required parking management plan and litter reduction plan.

Please provide the following information:

1. How many seats are proposed?

At tables: _____ At a bar: 10 Total number proposed: 10

2. Will the restaurant offer any of the following?

_____ alcoholic beverages _____ beer and wine (on-premises)

_____ beer and wine (off-premises)

3. Please describe the type of food that will be served:

Pizza and Sub, fries

4. The restaurant will offer the following service (check items that apply):

_____ table service _____ bar ☒ carry-out ☒ delivery

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5. If delivery service is proposed, how many vehicles do you anticipate? 5

Will delivery drivers use their own vehicles? ☒ Yes. _____ No.

6. Will the restaurant offer any entertainment (i.e. live entertainment, large screen television, video games)? _____ Yes. ☒ No.

If yes, please describe: _____

Supplemental Application

Restaurant

Special Use Permit # _____

SUPPLEMENTAL INFORMATION FOR RESTAURANTS IN OLD TOWN***CRITERIA TO BE USED TO EVALUATE NEW OR EXPANDED RESTAURANTS
ADOPTED BY CITY COUNCIL BY RESOLUTION, NOVEMBER 13, 1993*****Parking**

1. The applicant must submit a parking management plan (PMP), which specifically addresses the following issues:
 - A. The parking demand generated by the proposed restaurant.
 - B.. The availability of off-street parking for patrons. For the purpose of this policy, availability shall be measured in terms of the number of vacant off-street parking spaces within 500 feet from the entrance to the restaurant.
 - C. How employees who drive will be accommodated off the street at least in the evenings and on weekends.
 - D. The predicted impact of the restaurant on the parking supply at the evening peak, weekend peak, and daytime peak.
 - E. A proposal to reduce the impact of parking created by the restaurant on nearby areas. Acceptable alternatives for reducing parking impacts include, but are not limited to, the following: validated parking or valet parking for patrons, and off-street parking or transit subsidies for employees.
2. Additionally, please answer the following:
 - A. What percent of patron parking can be accommodated off-street?
(check one)
☐ 100%
☐ 75-99%
☐ 50-74%
☐ 1-49%
☒ No parking can be accommodated off-street
 - B. What percentage of employees who drive can be accommodated off the street at least in the evenings and on weekends?
(check one)
☐ All
☐ 75-99%
☐ 50-74%
☐ 1-49%
☒ None
 - C. What is the estimated peak evening impact upon neighborhoods?
(check one)
☒ No parking impact predicted
☐ Less than 20 additional cars in neighborhood
☐ 20-40 additional cars
☐ More than 40 additional cars

Special Use Permit # _____

Litter

The applicant for a restaurant featuring carry-out service for immediate consumption must submit a plan which indicates those steps it will take to eliminate litter generated by sales in that restaurant.

Alcohol Consumption and Late Night Hours

1. Maximum number of patrons shall be determined by adding the following:

<u>0</u>	Maximum number of patron dining seats
<u>0</u>	Maximum number of patron bar seats
<u>0</u>	Maximum number of standing patrons
<hr/>	
<u>3</u>	Maximum number of patrons

2. 4 Maximum number of employees by hour at any one time

3. Hours of operation:
(check one)

<u> </u>	Closes by 8:00 P.M.
<u>M-S</u>	Closes after 8:00 P.M. but by 10:00 P.M.
<u> </u>	Closes after 10:00 P.M. but by Midnight
<u> </u>	Closes after Midnight

*See application
for more details*

12/05/03

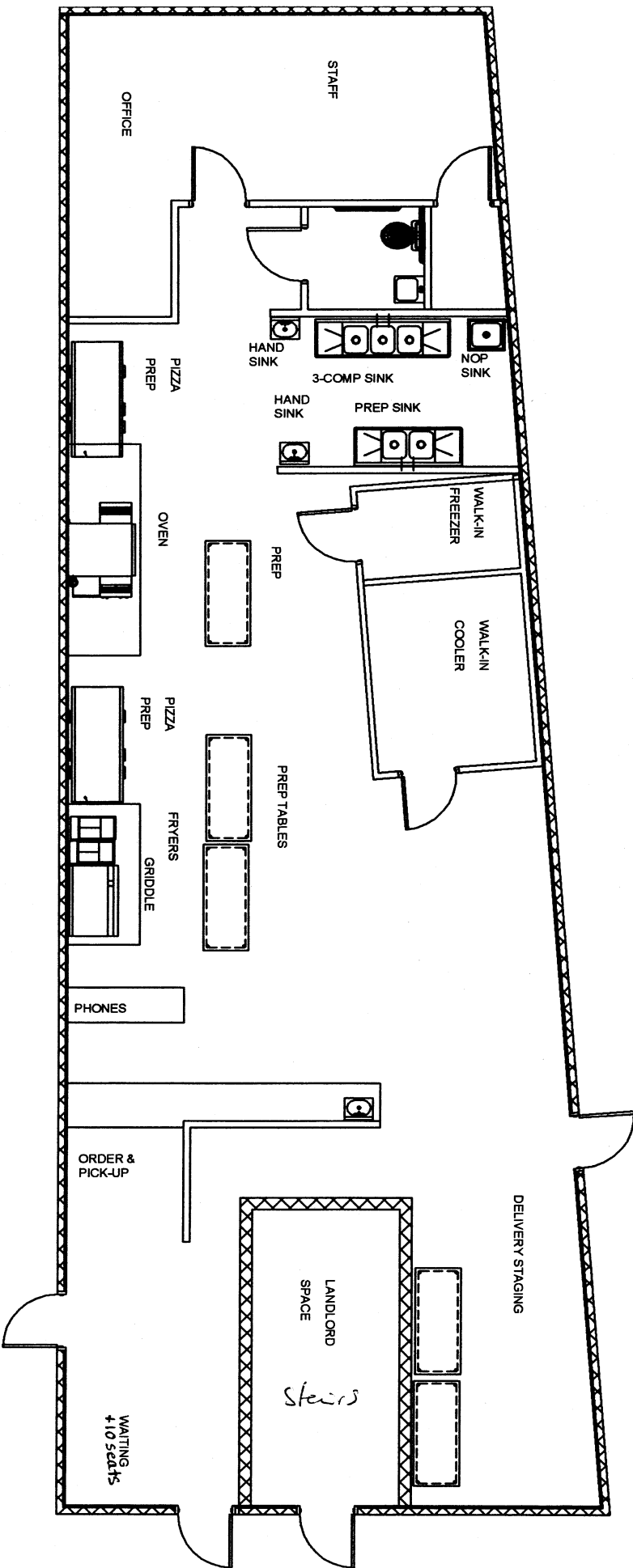
[Closing time means when the restaurant is empty of patrons.]

4. Alcohol Consumption:

(Check one) *None*

<u> </u>	High ratio of alcohol to food
<u> </u>	Balance between alcohol and food
<u> </u>	Low ratio of alcohol to food

SUP 2003-0102



KING'S PIZZA & SUBS - carry-out & delivery only

4370 King Street
Alexandria, Virginia 22314

Existing Conditions - No change to structure or exhaust equipment

SUP 2003-2102

